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Model M4200EU
with optional PREP TOP

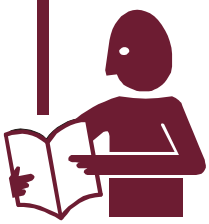
OWNERS MANUAL

MODEL M4200EU CONVECTION OVEN

Includes
OPERATING INSTRUCTIONS

MAINTENANCE INSTRUCTIONS

PARTS LIST



IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.

p/n 305604 Rev.(-) ECN-12475

M903E 022103 cps

GLOBAL WARRANTY STATEMENT

All electrical product manufactured by Wells/Bloomfield are warranted against defects in material and workmanship by our authorized service provider with:

- One (1) year replacement part warranty
- One (1) year on labor
- All genuine Well/Bloomfield replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacements of the defective part. Any use of non-genuine Wells/Bloomfield parts completely voids any warranty.

Labor includes cost of service invoice and travel time is limited to sixty (60) mile radius (or up to a maximum of one hour) to the nearest authorized service provider. This service will be provided on the customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closet authorized service provider; transportation charges prepaid. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.

Warranty exclusions:

a) No warranty on glass decanters, airpot liners, or sight glasses for breakage of any kind.
b) Airpots carry thirty (30) day parts replacement only.
c) Dispensers (i.e., tea and coffee) carry ninety (90) day parts replacement only.
d) Warranty does not include any coverage for:
    - Resetting the safety thermostats, circuit breakers, overload protectors, or fuse replacements unless warranted conditions are caused.
    - All problems due to operation at voltage other than specified on equipment nameplates -- conversion to correct voltage must be the customer's responsibility.
    - All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment.
    - All problems due to inadequate water supply, such as fluctuating, high or low water pressure, etc.
    - Tank heating element if energized before water tank is filled.
    - All problems due to mineral/calcium deposits, or contamination from chlorides/chlorines. De-liming is considered a preventative maintenance function and not covered by warranty.
    - Calibration of thermostat. Replacement of items subject to normal wear to include such items as knobs, light bulbs, baskets, grids, mechanical timers, and thermocouples. Normal maintenance functions including lubrication, adjustment of airflow, thermostats, door mechanisms, microswitches, replacement of fuses, and indicating light.
    - Installation, labor, and job check-outs are not considered warranty.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESS OR IMPLIED IN LAW OR FACT, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELL/BLOOMFIELD PRODUCTS. This warranty is void if it is determined that upon inspection by an authorized Wells/Bloomfield service provider that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of nature. All problems due to water supply, lime build-up, or high or low water pressure are not covered by this warranty. It also does not apply if the serial nameplate has been removed or service is performed by unauthorized personnel.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Manufacturing cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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INTRODUCTION

Thank You for purchasing this Wells Manufacturing Co. appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

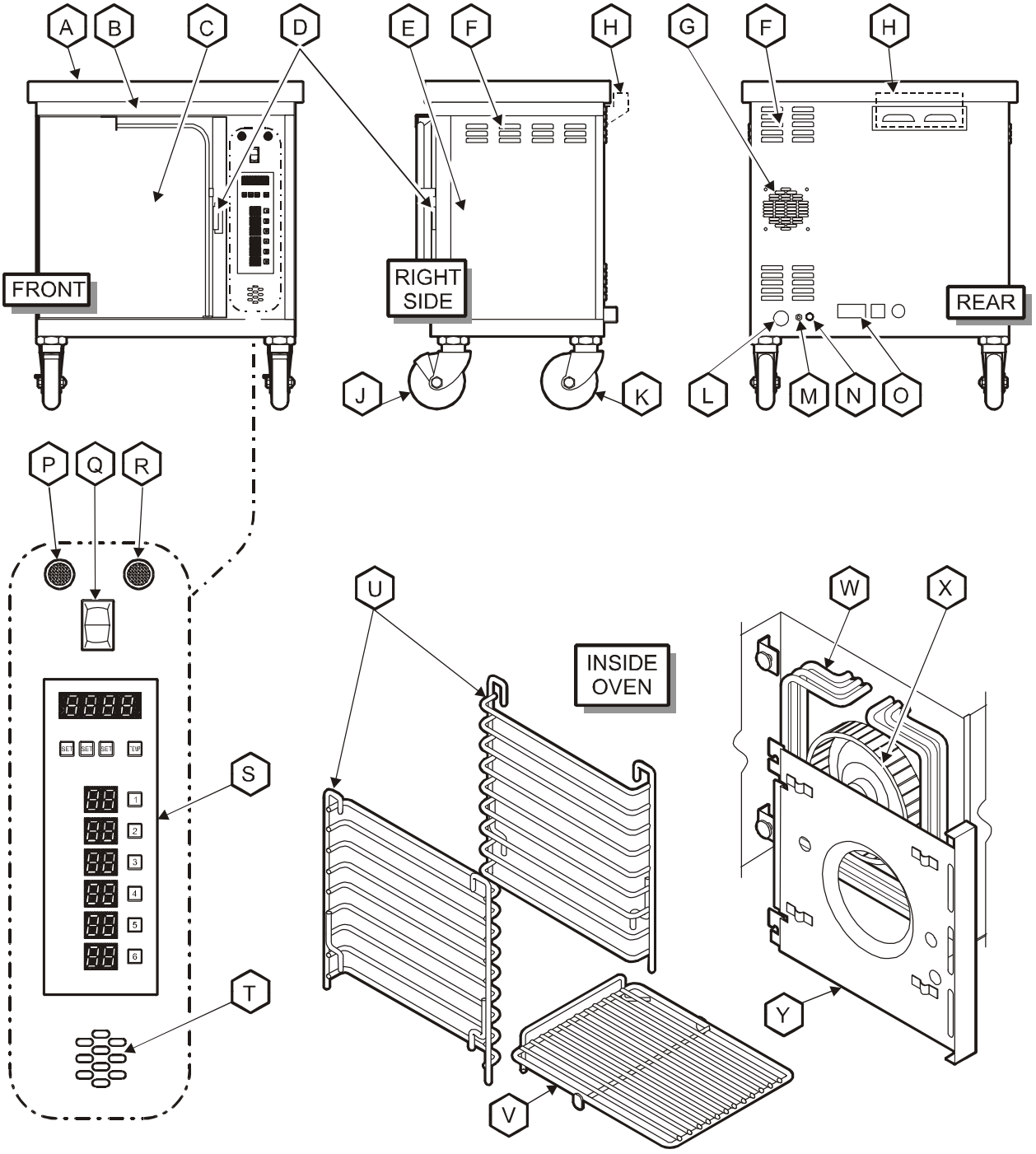
DIMENSIONS	APPLIANCE	OVEN CAVITY
Wide	30-1/8” (765mm)	14-3/8” (365mm)
Deep	25-1/4” (641mm) oven only 27-7/8” (682mm) incl. handle	21” (533mm)
High	25-1/8” (638mm) oven only 34” (863mm) incl. prep-top\ and casters	20” (508mm)
Door Swing	20" (508mm) radius	

ELECTRICAL

380-415 VAC 3NAC 50/60Hz
- L1 11.7 Amps
- L2 11.7 Amps
- L3 11.7 Amps
- N 0.0 Amps

8400 Watts

FEATURES & OPERATING CONTROLS



FEATURES & OPERATING CONTROLS (continued)

ITEM	DESCRIPTION	FUNCTION
A.	OPTIONAL PREP TOP	Allows top of oven to be used as a work surface
B.	OVEN TOP	Covers and protects top insulation
C.	OVEN DOOR	Covers and provides access to oven cavity Ergonomic handle is part of the door
D.	LATCH	Holds oven door closed
E.	ACCESS PANEL	Covers and provides access to fan motor and electric connections and controls
F.	COOLING LOUVERS	Provides air circulation for cooling. DO NOT spray or pour water into cooling louvers
G.	COOLING FAN OUTLET	Provides ventilation for internal electrical components
H.	EXTERIOR VENT	Replaces louvered biscuit baking adapter plate when oven is used for cooking protein
J.	OPTIONAL FRONT CASTERS	Allow oven to be easily moved; locking to stabilize oven when in position
K.	OPTIONAL REAR CASTERS	Allow oven to be easily moved
L.	ELECTRICAL INLET	Electric power supply enters here
M.	AUXILLARY CHASSIS GROUND	Building earth connection
N.	FUSE	Protect electrical circuits from overload
O.	DATA PLATE	Provides manufacturer, model and serial number information. Also, provides electrical specifications and requirements
P.	HEAT ON LIGHT	Glows amber when heating elements are energized
Q.	ON/OFF/FAN SWITCH	Turns oven and fan, or fan only, on or off
R.	POWER ON LIGHT	Glows green when power is turned on
S.	SOLID STATE CONTROL	Controls cooking times and temperatures; programmable. DO NOT spray or pour water into controller
T.	BEEPER	Audible indicator for alarms, end-of-cycle, etc.
U.	RACK SUPPORTS	Hold cooking racks
V.	PRODUCT RACK	Holds product to be cooked
W.	HEATING ELEMENTS	Provide cooking heat when energized
X.	FAN	Circulates heated air during cooking
Y.	FAN BAFFLE	Covers fan, also provides mounting for right rack support

PRECAUTIONS AND GENERAL INFORMATION

WARNING:
ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician.
DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

CAUTION:
RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

This appliance is intended for use in commercial establishments only.

This appliance is intended to prepare food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

DO NOT submerge this appliance in water. This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring. Do not wash floor around this appliance with water or steam jet.

Exposed surfaces of this appliance can be hot to the touch and may cause burns.

Do not operate this appliance if the control panel is damaged. Do not operate this appliance if the keypad section of the control panel is torn or broken. Call your Authorized Wells Service Agent for service.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

AGENCY LISTING INFORMATION

NSF STD 4

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions* and maintained according to the instructions in this manual.

This appliance meets CE requirements.

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the Appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

COMPONENTS

- 3 ea. OVEN RACKS
- 2 ea. RACK SUPPORTS
- 1 ea. FAN BAFFLE
- 1 ea. VENT DUCT ASSEMBLY

ACCESSORIES

- 1 ea. LITERATURE PACKAGE

SERVICE TECHNICIAN INSTALLATION NOTES

1. Installation and start up should be performed by an authorized installation company.

2. Verify that this equipment installation is in compliance with the specifications listed in this manual and with local code requirements.

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

WARNING:
RISK OF PERSONAL INJURY

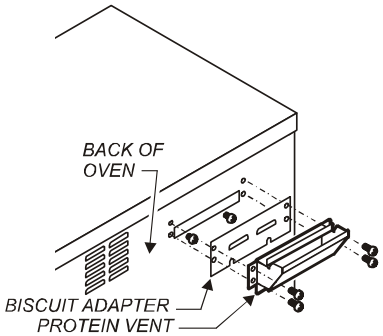
Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical and plumbing codes. Failure can result in personal injury and property damage.

IMPORTANT:
It is the RESPONSIBILITY OF THE INSTALLER to check with the AUTHORITY HAVING JURISDICTION, in order to verify compliance with local codes and ordinances for THIS SPECIFIC EQUIPMENT INSTALLATION.

WARNING:
ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

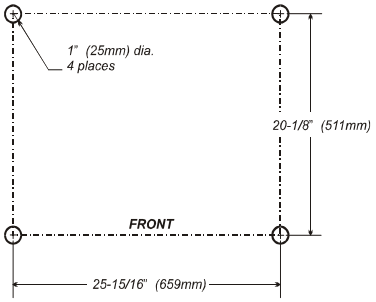
NOTE: Oven is shipped with louvered biscuit baking adapter plate attached to rear panel.
If oven is used exclusively for bread products (bread, pies, etc.), DO NOT remove adapter.
If oven is used for proteins, remove adapter and install external vent. Protein requires additional venting to decrease release of cooking vapors when opening the door.



Vent Duct Installation

EQUIPMENT SET-UP

1. CURB or COUNTER MOUNTING
   a. Setup the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
   b. Appliance is designed for installation with zero clearance at bottom on non-combustible surfaces only.
   c. Recommend at least 3" clearance on sides and back to allow adequate air flow.
2. INSTALLING OPTIONAL CASTERS (NOTE: Casters are not provided and must be purchased separately.)
   a. Install casters, one on each corner of the appliance, in the holes provided. Locking casters must be installed on the FRONT of the appliance.
   b. Set up the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
   c. LEVELING: Verify that the appliance sits firmly on all four casters when in its normal operational position. With a spirit level, check that the appliance is level front-to-back and side-to-side.
3. INSTALLING OPTIONAL LEGS (NOTE: Legs are not provided and must be purchased separately.)
   a. Install adjustable legs, one on each corner of the appliance, in he holes provided.
   b. Set up the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
   c. LEVELING: Verify that the appliance sits firmly ON ALL FOUR LEGS. With a spirit level, check that the appliance is level front-to-back and side-to-side.
4. INSTALLING ON FABRICATED MOUNTING
   a. Mounting must be capable of safely supporting 350 pounds (165 Kg.), and must be fabricated to the dimensions shown at right:
   b. Attach the appliance securely to the mounting with four 3/4"-10 x 1" (SAE) bolts.



DIMENSIONS
Fabricated Mounting

DANGER

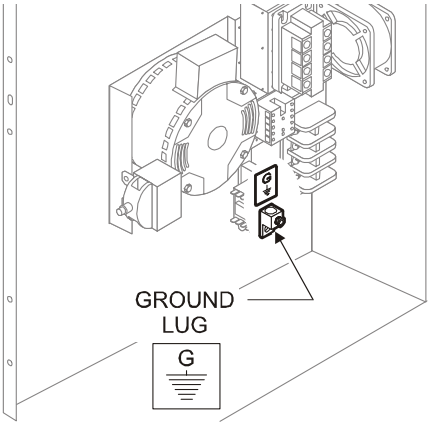
DANGER: ELECTRICAL SHOCK HAZARD
ELECTRICAL CONNECTIONS MUST BE MADE BY A LICENSED ELECTRICIAN
Electrical shock will cause death or serious injury.

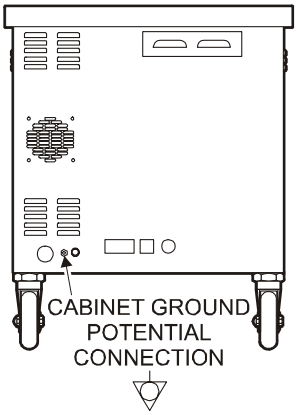
Refer to the nameplate on the front of the appliance.

- Verify the ELECTRICAL SERVICE POWER.
- Voltage and phase must match the nameplate specifications, and available electrical service amperage must meet or exceed the specifications listed on page 1.
- Wiring must be no less than 1.5 mm solid copper wire, rated for at least 90ºC.

Wire gauge, insulation type and temperature rating , as well as type, size and construction of conduit, must meet or exceed applicable specifications of local electrical codes.

The EARTH ground lug is inside the right side access panel, and must be connected to a suitable earth ground. The POTENTIAL ground connection is on the back of the cabinet, and must be connected to other electrical appliances in the room.





The appliance is shipped from the factory wired for 380-415 volt 3-phase plus Neutral and Ground electrical service.

IMPORTANT: This appliance is designed for 3ø operation only.

CAUTION:
RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

CAUTION:
ELECTRICAL SHOCK HAZARD

The ground lug of this appliance must be connected to a suitable building ground.

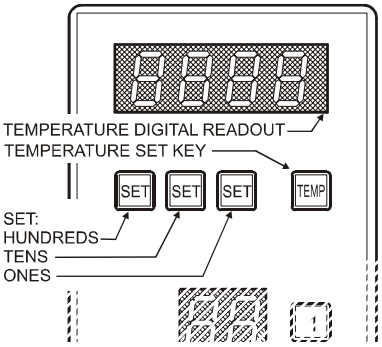
IMPORTANT:
Contact a licensed electrician to install and connect electrical power to the appliance.

IMPORTANT:
Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

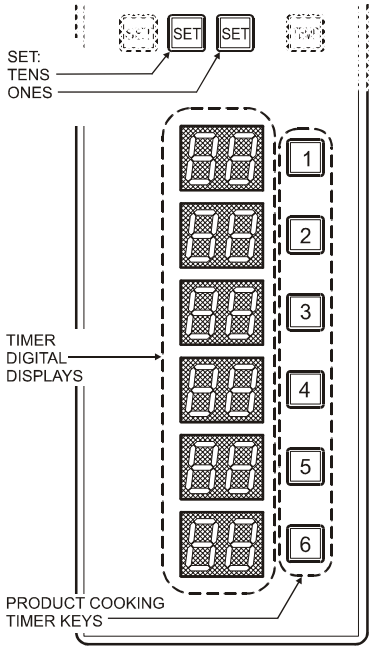
OPERATION

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.



IMPORTANT: Failure to press the TEMP key within 30 seconds of programming the new oven set temperature will cause the controller to revert to original temperature setting and delete latest changes.



SET TEMPERATURE

1. Make sure the power cord is plugged into the appropriate power supply receptacle.

2. Place the ON/OFF/FAN switch in the ON position.

NOTE: No display will be present until the TEMP key is pressed.

3. Press the TEMP key momentarily to display the current oven temperature. The display will hold for 5 seconds.

4. Press the TEMP button and hold for 3 seconds. The current set temperature will display and flash. The controller is now in the programming mode.

5. Use the 3 SET keys to set hundreds, tens and ones for the desired oven set temperature. The corresponding digit on the digital readout will increase from 0 to 9. Release the SET key when the desired digit is displayed.

6. Press the TEMP key to exit the programming mode. The new set temperature will automatically be stored in memory.

7. The maximum temperature to which the controller can be programmed is 500ºF (260ºC). Any attempt to set the oven temperature higher than 500ºF (260ºC) will cause the controller to reset the temperature to 500ºF (260ºC).

NOTE: The "actual temperature" displayed may read higher than set point during pre-heat until oven temperature has stabilized.

SET TIMER

1. Place the ON/OFF/FAN switch in the ON position.

2. In the IDLE mode, the digital timer displays will be at “low” intensity, and will brighten while active and counting down. Verify that the time being displayed on each of the timer digital displays is correct. If not, proceed as follows:

3. Example: Set TIMER 1
With the timer in IDLE mode (low intensity, not counting down)
   a. Press and hold TIMER key 1 and SET key for ONES. The right digit of timer display 1 will brighten and begin to cycle through 0 to 9. Release both keys when the desired digit is reached.
   b. Press and hold TIMER key 1 and SET key for TENS. The left digit of timer display 1 will brighten and begin to cycle through 0 to 9. Release both keys when the desired digit is reached. When the keys are released, the display will return to IDLE mode and the new settings will be retained in memory.

4. TIMER keys 2 through 6 may be set in the same manner.

DAILY SET-UP PROCEDURES

1. Recommended shelf positions for quality baked products:

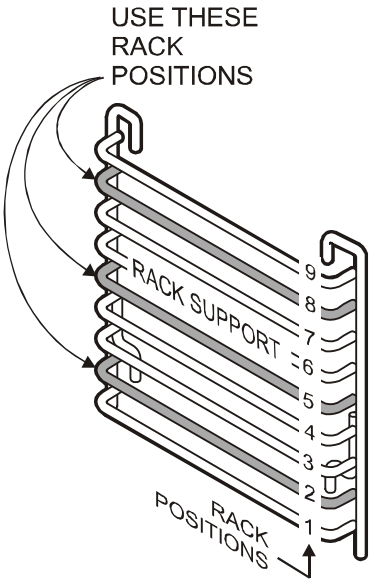
NO. OF PANS OF PRODUCT	RACK POSITION UTILIZED
1	5
2	2 & 8
3	2, 5 & 8

2. Place the ON/OFF/FAN switch in the ON position. The green POWER ON light will glow.
3. Check oven set temperature. Press and hold the TEMP key for 5 seconds or until the screen flashes the current set temperature. If this is not right, refer to and follow the step-by-step procedure for "Set Temperature", page 8.
4. If the oven set temperature is correct, press the key again to clear the display.
5. Ensure that the door is closed. The amber HEAT light will glow, indicating that the heaters are on.
6. Allow the oven to preheat for 30 minutes.
7. When the amber HEAT light goes out, the oven is ready to use. From then on the amber HEAT light will cycle on and off with the heaters (i.e. light will glow when the heaters are on).
8. Check to see that the timers are set for the correct times. If not, see "Set Timer", page 8.

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

SUGGESTION: The product timer can be used for timing the preheat time.



D. OVEN OPERATION

1. Place the ON/OFF/FAN switch in the ON position.
2. Verify that the time being displayed on each of the timer digital displays is correct. If not, see "Set Timer", page 8.
3. To start a product cook timer, press the corresponding PRODUCT COOKING TIMER key once.

   The digital display will brighten and a timing dot will appear in the lower right-hand corner of the display. The timer will automatically begin to countdown. The timer display will show the time remaining in the cook cycle.
4. When the timer reaches "00", a three-tone audible alarm will sound, and the display will blink.
5. To stop the audible alarm, or to cancel a timer operation, press the corresponding PRODUCT COOKING TIMER key once.

   The display will change to IDLE mode (low intensity), the timing indicator dot will turn off, and the audible tone will be cancelled.

CLEANING INSTRUCTIONS

CAUTION:
ELECTRIC SHOCK HAZARD

Disconnect appliance from electric power before cleaning.

CAUTION:
BURN HAZARD

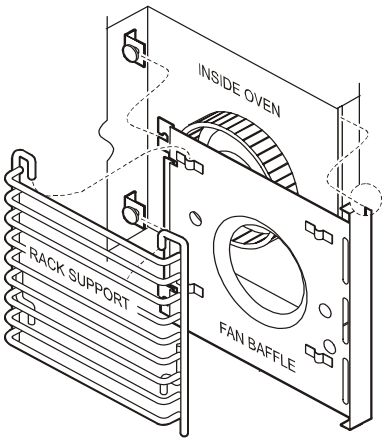
Allow appliance to cool completely before cleaning. Do not attempt to clean the oven until it has cooled to 150ºF or less. It can burn you. Hand protection is required.

CAUTION:
CUT HAZARD

FAN BLADES ARE SHARP. Use due care when cleaning and/or wiping.

IMPORTANT: DO NOT spill or pour water into controls, control panel or wiring.

Damage to internal components from water damage is **not** covered by warranty.



Assembling Fan Baffle & Rack Support

PREPARATION Allow oven to cool to 65ºC or less

FREQUENCY Daily

TOOLS Fiber Brush, Mild Detergent, McD Sanitizer, Clean Towel

CLEANING

1. Turn POWER SWITCH to *FAN.* With the door held open, allow the oven to cool. When the oven interior has cooled to 65ºC or less, turn the POWER SWITCH to *OFF*.
2. Remove racks and rack supports. Remove fan baffle.
3. Brush the fan wheel and wipe it with a moist cloth. Sponge out all loose particles.
4. Wipe down the entire interior using a clean cloth moistened with hot water and a mild detergent. Rinse by wiping with a clean towel moistened with sanitizer.

   IMPORTANT: Always wipe or rub in the direction of the polish lines or grain of the metal.
5. Clean oven racks and rack supports in a sink or dishwasher.
6. Reinstall the fan baffle, paying particular attention that the lip on the right side of the fan baffle is fully seated in the slot in the edge of the oven cavity. Reinstall rack supports and racks.

   IMPORTANT: Take care to avoid damage to fan blades when reinstalling fan baffle.
7. Turn power switch to *FAN* . Verify that fan runs smoothly and does not contact fan baffle. Turn power switch to OFF. Reposition fan baffle if necessary.
8. Wipe down the prep top and exterior of the oven using a clean cloth moistened with hot water and a mild detergent. Rinse by wiping with a clean towel moistened with sanitizer.

   IMPORTANT: Always wipe or rub in the direction of the polish lines or grain of the metal.
9. Replace oven rack supports. Leave the door open overnight.

PROCEDURE IS COMPLETE

PREPARATION Allow oven to cool to 65ºC or less

FREQUENCY Weekly

TOOLS Fiber Brush, Plastic Scouring Pad, Plastic Scraper
Mild Detergent, McD Sanitizer,
APC All Purpose Cleaner, Clean Towel

CLEANING

1. Turn POWER SWITCH to *FAN.* With the door held open, allow the oven to cool. When the oven interior has cooled to 65ºC or less, turn the POWER SWITCH to *OFF*.
2. Remove racks and rack supports. Remove fan baffle.
3. Brush the fan wheel and wipe it with a moist cloth. Sponge out all loose particles.
4. Scrub entire interior of convection oven with a plastic scouring pad and APC cleaner.
5. For baked-on food spills, apply APC cleaner. Close the oven door, place the ON/OFF/FAN switch in the OFF position. Let stand for 10 minutes. Carefully wipe all cleaner and food residue from all interior surfaces. Wipe with sanitizer.
6. Wipe down the entire interior using a clean cloth or moistened with hot water and a mild detergent. Rinse by wiping with a clean towel moistened with sanitizer.

   IMPORTANT: Always wipe or rub in the direction of the polish lines or grain of the metal.
7. Clean oven racks and rack supports in a sink or dishwasher.
8. Reinstall the fan baffle, paying particular attention that the lip on the right side of the fan baffle is fully seated in the slot in the edge of the oven cavity. Reinstall rack supports and racks.

   IMPORTANT: Take care to avoid damage to fan blades when reinstalling fan baffle.
9. Turn power switch to *FAN* . Verify that fan runs smoothly and does not contact fan baffle. Turn power switch to OFF. Reposition fan baffle if necessary.
10. Wipe down the prep top and exterior of the oven using a clean cloth moistened with hot water and a mild detergent. A plastic scouring pad may be used to removed baked-on food debris. Rinse by wiping with a clean towel moistened with sanitizer.

    IMPORTANT: Always wipe or rub in the direction of the polish lines or grain of the metal.
11. Replace oven rack supports. Leave the door open overnight.

PROCEDURE IS COMPLETE

CAUTION:
ELECTRIC SHOCK HAZARD

Disconnect appliance from electric power
before cleaning.

CAUTION:
BURN HAZARD

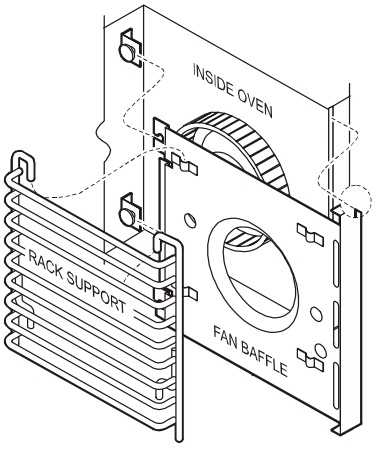
Allow appliance to cool completely before cleaning.
Do not attempt to clean the oven until it has cooled to 150ºF or less. It can burn you. Hand protection is required.

CAUTION:
CUT HAZARD

FAN BLADES ARE SHARP. Use due care when cleaning and/or wiping.

IMPORTANT: DO NOT spill or pour water into controls, control panel or wiring.

Damage to internal components from water damage is **not** covered by warranty.



Assembling Fan Baffle & Rack Support

CAUTION:
Burn Hazard

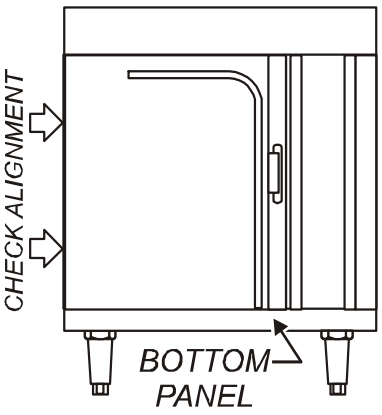
Allow appliance to cool completely before adjusting.

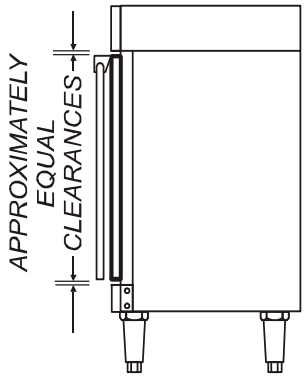
HINGE ADJUSTMENT

PRECAUTIONS: None

FREQUENCY: Monthly, at a Minimum; or, As Needed

TOOLS: Phillips (+) Screwdriver
7/16" Nut Driver
7/8" and 1-1/8" Wrenches

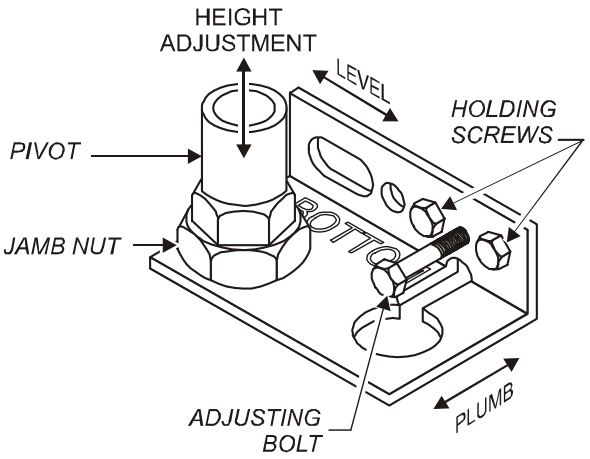




Hinge Adjustment

THE FOLLOWING PROCEDURE IS TO BE PERFORMED BY QUALIFIED PERSONNEL ONLY

1. Remove bottom panel to access pivot.



2. Gap between top of door and frame , and between bottom of door and frame must be approximately equal

   Adjust height of door by loosening jamb nut, then turning pivot on its screw mounting. Clockwise lowers the door height. Re-tighten jamb nut .

3. Gap between left side of door and frame must be the same from top to bottom

   Adjust door for plumb by loosening holding screws. Turn adjusting bolt to increase or decrease gap at bottom. Clockwise increases gap. Re-tighten holding screws.

4. Gap between top of door and frame must be the same from side to side

   Adjust door for level by loosening holding screws, then raising or lowering latch-end of door until it is level. Re-tighten holding screws.

5. Reinstall bottom panel.

Procedure is complete

TROUBLESHOOTING SUGGESTIONS

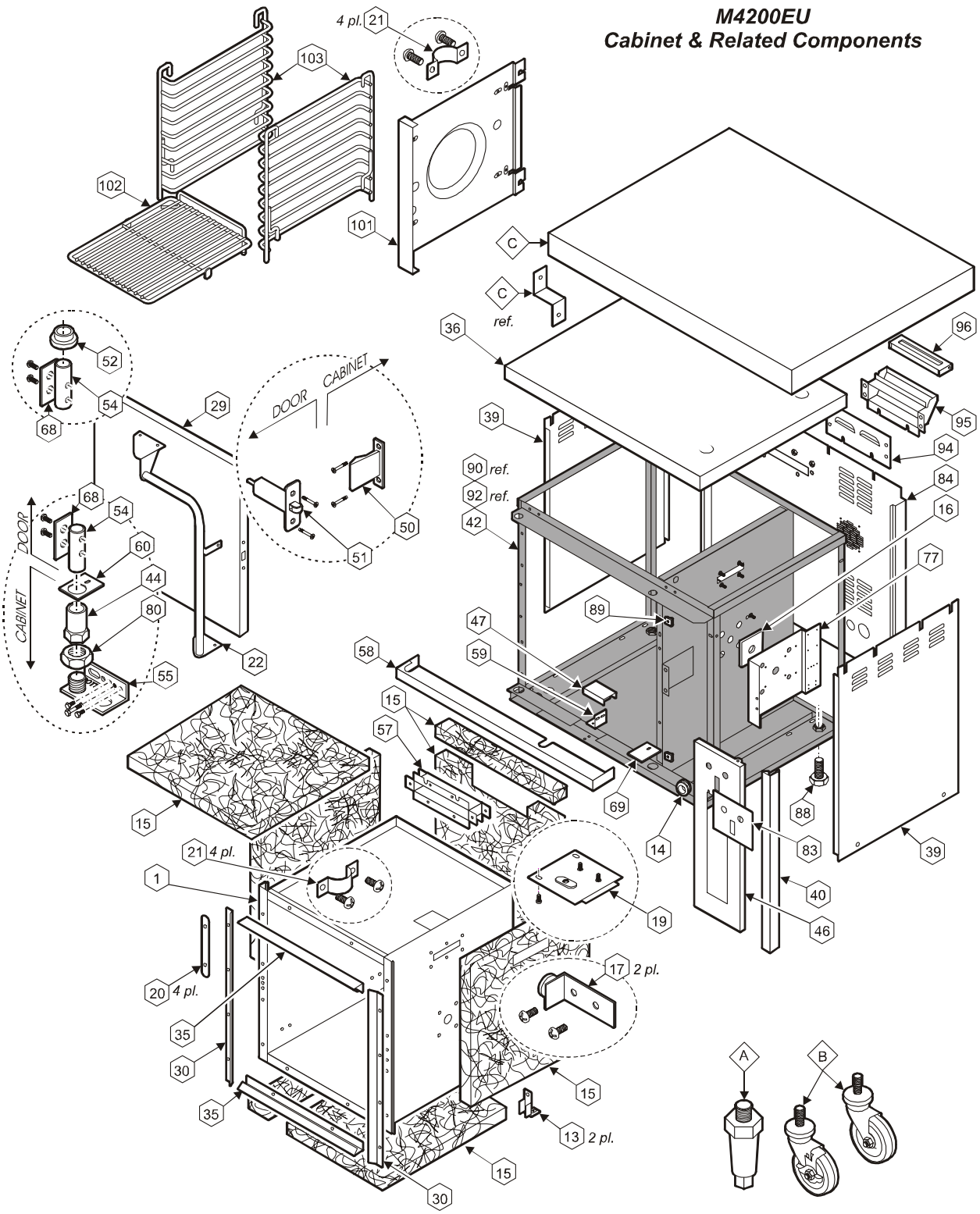
CAUTION: Electrical Shock Hazard
Removal of any cabinet panel will result in exposed electrical circuits.
Any procedure requiring the removal of any cabinet panel must be performed by a qualified technician only.

CAUTION: Electrical Shock Hazard
Fuse replacement may expose dangerous voltages.
Fuse replacement must be performed by a qualified technician.

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
No power to appliance	Circuit breaker off or tripped	Reset circuit breaker
	Fuse blown or loose	Check power fuses. If blown, correct problem and replace fuses
Oven will not heat	Power switch turned to OFF or FAN	Turn power switch ON
	Temperature control not set	Set to desired temperature
	Oven door not closed	Be sure door is closed and latched
	Hi-limit control tripped on excessive oven temperature	Allow oven to cool Hi-limit will reset
	Damaged controller	Contact Authorized Wells Service Agency for repairs
Blower fan will not run	Fan switch OFF	Turn fan switch to HIGH or LOW
	Damage to internal components	Contact Authorized Wells Service Agency for repairs
Door pops open during cook cycle	Latch out of adjustment	Adjust latch

NOTE: There are no user serviceable components in the appliance. In all cases of damage or component malfunction, contact your Authorized Wells Service Agency for repairs.

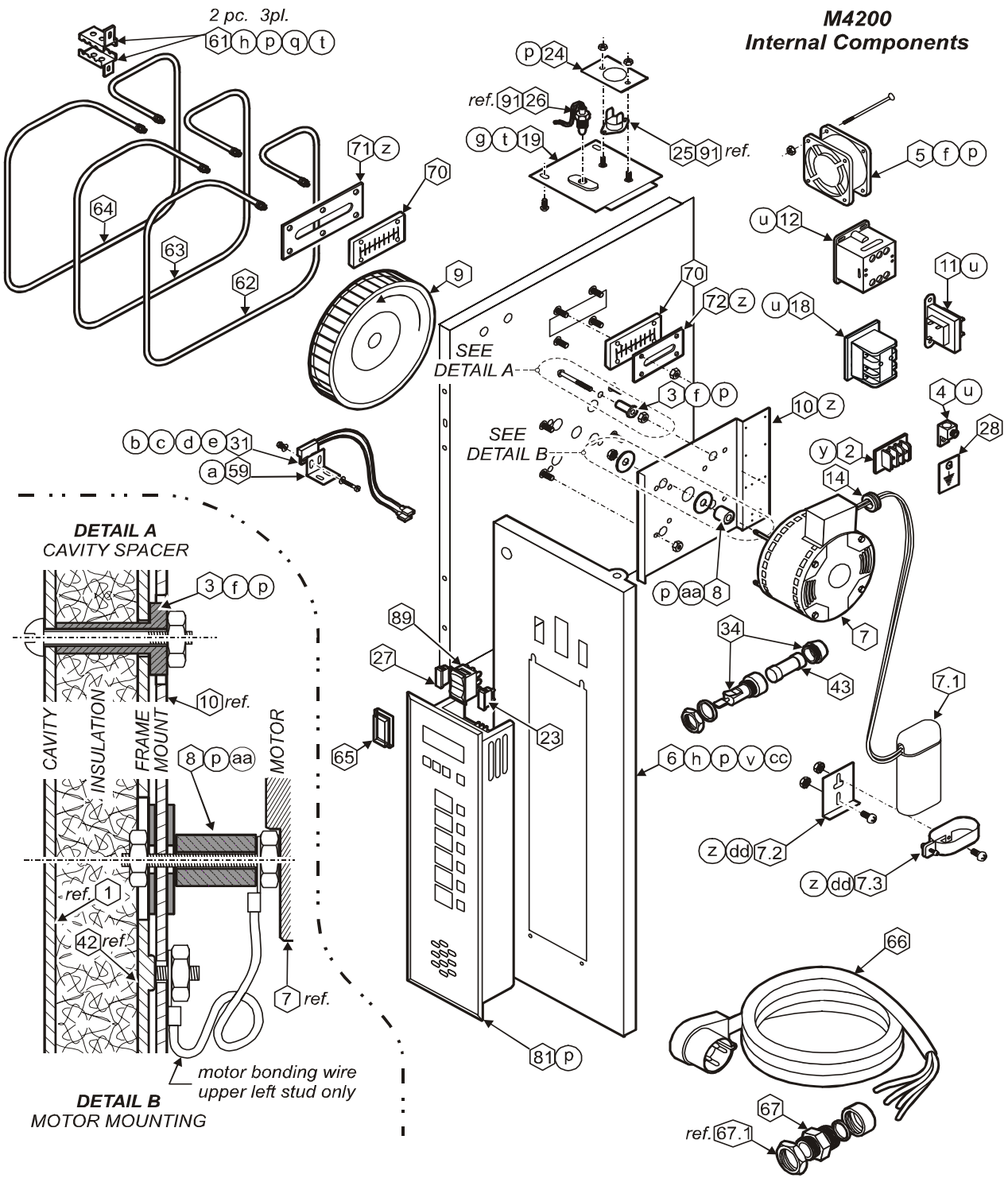
EXPLODED VIEW and PARTS LIST



EXPLODED VIEW and PARTS LIST (continued)

item	description	svc p/n	qty
1	ASSY, CAVITY		1
13	BRACKET, CAVITY SUPPORT		2
14	GROMMET, 7/8" O.D.	51040	2
15	INSULATION, CAVITY (7 parts)		1
16	INSULATION, MOTOR MOUNT		1
17	ASSY, BAFFLE SUPPORT		2
19	MOUNT, TEMP SENSORS		1
20	COVER, DOOR GASKET		4
21	CLIP, RACK SUPPORT	63889	8
22	HANDLE, DOOR		1
29	DOOR ASSEMBLY, RETRO KIT, COMPLETE	22914	1
30	GASKET, DOOR, SIDE	63819	2
35	GASKET, DOOR, TOP/BOT	63817	2
36	ASSY, OVEN TOP		1
39	PANEL, EXTERIOR SIDE		2
40	TRIM, RIGHT FRONT		1
42	ASSY, FRAME		1
44	SLEEVE, DOOR HINGE	63900	1
46	PANEL, CONTROL	503297	1
47	GUARD, PROX. SWITCH	65647	1
50	STRIKE, DOOR LATCH	505616	1
51	DOOR LATCH	505615	1
52	BUSHING, TOP DOOR HINGE	505619	1
54	PIN, HINGE, DOOR TOP & BOTTOM	63912	1
55	ASSY, BOT DOOR HINGE	63896	1
57	ASSY, INTERNAL VENT DUCT		1
58	TRIM, LOWER FRONT	63804	1
59	BRACKET, PROX SWITCH	63787	1
60	PLATE, DOOR PIVOT	63899	1
68	PLATE, DOOR HINGE PIN		2
69	PLATE, DOOR PIVOT HOLE	63899	1
80	NUT, HEX 3/4-10 UNC		1
83	DECAL, CONTROL PANEL	503285	1
84	PANEL, REAR		1
88	BOLT, 3/4-10 x 1 HEX (TABLE MOUNTING) Refer to Page 6.	Local Purchase	4
89	CLIP, TINNERMAN (pk 50)	57943	
90	WIRE SET (not shown)		1
92	TIE, WIRE, STANDOFF (not shown)		2
94	ADA PTER PLATE, BISCUIT COOKING		1
95	ASSY, EXTERNAL VENT		1
96	CAP, EXTERNAL VENT		1
101	BAFFLE, OVEN		1
102	RACK, PRODUCT	21376	3
103	SUPPORT, RACK (pk 2)	21375	2
A	LEG, ADJUSTABLE, 6" (OPTIONAL)	65598	4
B	OPTIONAL CASTER, LOCKING (FRONT)	21373	2
	OPTIONAL CASTER, SWIVEL (REAR)	21372	2
C	PREP TOP (OPTIONAL)	21445	1
	CLIP, PREP TOP		4

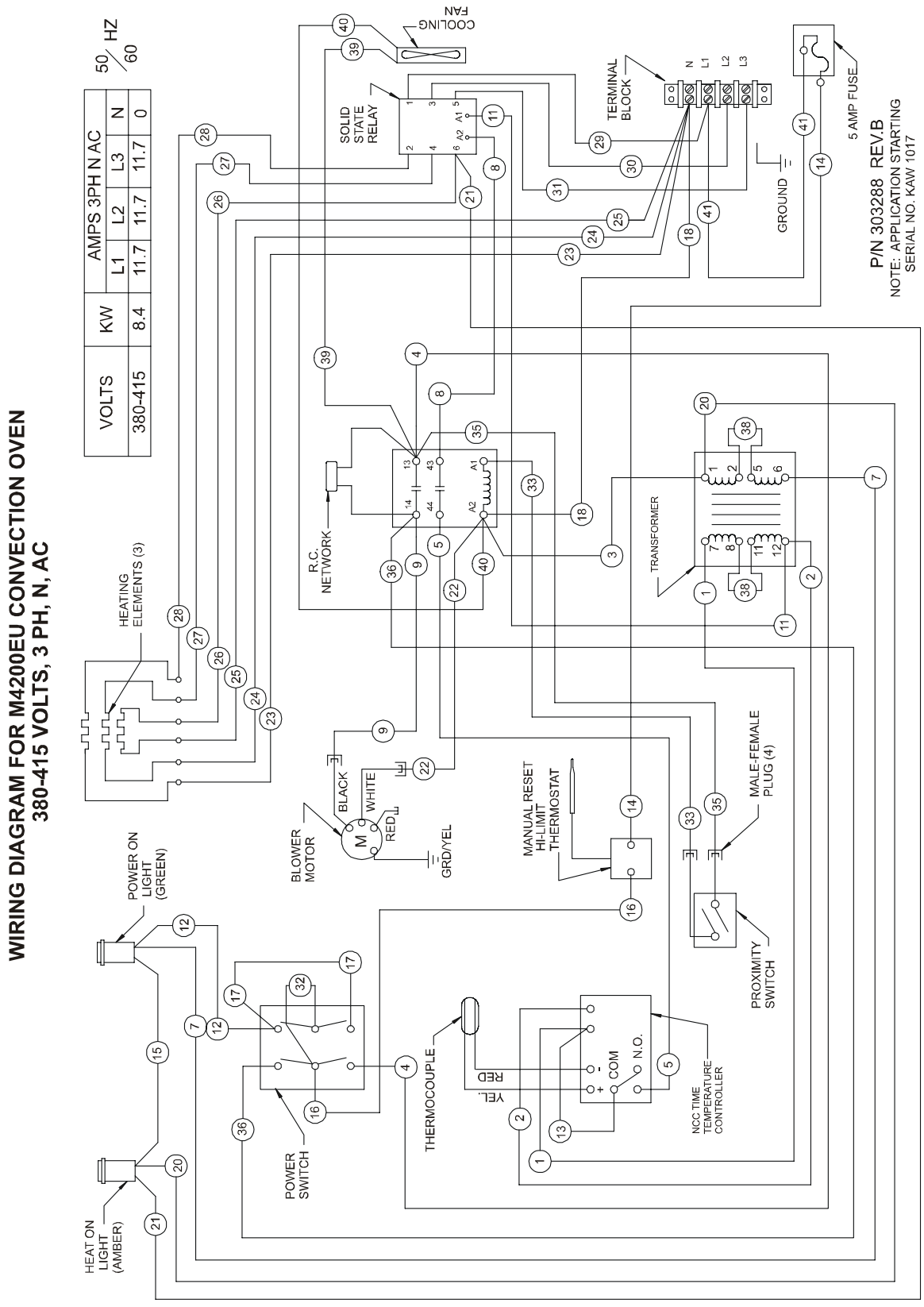
EXPLODED VIEW and PARTS LIST (continued)



EXPLODED VIEW and PARTS LIST (continued)

ITEM	DESCRIPTION	SVC P/N	QTY
1	ASSY, CAVITY		1
3	SPACER, BLOWER MOTOR		4
4	LUG, SOLDERLESS		1
5	FAN, COOLING	64687	1
7	MOTOR, 1/4 HP	63932	1
7.1	START CAPACITOR	69823	1
7.2	BRACKET, START CAPACITOR	500933	1
8	SPACER, MOTOR MOUNT		4
9	BLOWER WHEEL	63797	1
14	GROMMET, 7/8" O.D.	51040	2
16	INSULATION, MOTOR MOUNT		1
18	RELAY, 208/240V SPNO	63880	1
19	MOUNT, TEMP SENSORS		1
26	THERMOCOUPLE	63927	1
28	LABEL, GROUND SYMBOL	64584	1
31	ASSY, PROXIMITY SWITCH	65239	1
33	LIGHT, SIGNAL "HEAT" (AMBER)	50516	1
37	LIGHT, SIGNAL "POWER" (GREEN)	65146	1
38	CLAMP, WIRE HOLDING		1
42	ASSY, FRAME	69775	1
45	TERMINAL BLOCK, 4 POLE		1
46	PANEL, CONTROL	503297	1
49	SWITCH ON/OFF	503287	1
59	BRACKET, PROX SWITCH	63787	1
61	BRACKET, ELEMENT		6
62	INNER ELEMENT, 240V (4" GAP)	63783	1
63	MIDDLE ELEMENT, 240V (2.5" GAP)	63800	1
64	OUTER ELEMENT, 240V (1" GAP)	63949	1
70	GASKET, ELEMENT	63834	1
71	COVER, ELEMENT GASKET INNER	63836	1
72	COVER, ELEMENT GASKET OUTER	63837	1
73	HEAT SINK, SOLID STATE RELAY		1
74	RELAY, 55 AMP SOLID STATE 230V 3ø	503281	1
75	RELAY, 220/240V	503284	1
76	THERMOSTAT, HI-LIMIT	63933	1
77	BRACKET, MOTOR MOUNT		1
78	TRANSFORMER, 240V - 18V	503286	1
79	FUSE HOLDER, 10A 240V	83785	1
81	OVEN CONTROLER	64964	1
82	STRAIN RELIEF	500102	1
85	FUSE, 5A 240V	54871	1
86	BRACKET, HI-LIMIT THERMOBULB	503303	1
87	HEAT SINK COMPOUND (not shown)	66160	1
89	SWITCH, ON/OFF	63918	1
97	QUENCH-ARC RFI SUPPRESSOR	505160	1

WIRING DIAGRAM



DESCRIPTION	PART NO.
CASTER SET, OVEN (set of 4)	21330
OVEN STACKING KIT	21342
CASTER, SWIVEL (set of 2)	21372
CASTER, LOCKING (set of 2)	21373
OVEN RACK, REPLACEMENT (ea.)	21376
PREP TOP	21445
WALL SPACER KIT	21717
LEG KIT, OVEN, S/S (set of 4)	22226
VENTING & STACKING KIT	22682

IMPORTANT: Use only factory authorized service parts and replacement filters.
For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

Wells Manufacturing Co.
2 Erik Circle
P. O. Box 280
Verdi, NV 89439
phone: (775) 689-5700
fax: (888) 492-2783
(Service Parts Dept.)

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
INSTALLATION DATE _____ TECHNICIAN _____
SERVICE COMPANY _____
ADDRESS _____ STATE _____ ZIP_____
TELEPHONE NUMBER (_____)_____-_____

EQUIPMENT MODEL NO. _____
EQUIPMENT SERIAL NO. _____
VOLTAGE: 380-415 VAC

Wells Manufacturing proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE

Genuine Parts
Protect - YOU - All - Ways

CUSTOMER SATISFACTION

PREPARED FOR

McDonald's ®

BY

WELLS MANUFACTURING COMPANY - Division of CARRIER COMMERCIAL REFRIGERATION
2 ERIK CIRCLE, P. O. Box 280
Verdi, NV 89439
telephone: 775-689-5700
fax: 888-492-2783
www.wellsbloomfield.com